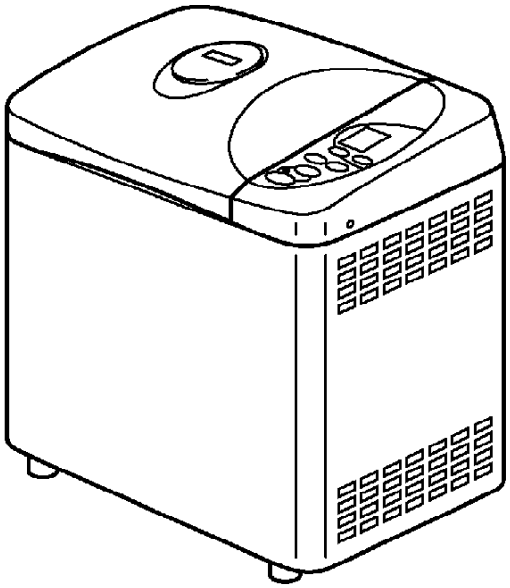
ORDER No. KAD0108500C1
E5

Automatic Bread Maker

SD-YD250

USA



SPECIFICATIONS

Specifications

Power supply	AC120V (60Hz)
Power consumed	Maximum 550W
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector / (Open:248°F , Reset:169°F)
Dimensions (H x W x D)	Approx. 14”x13 1/3”x9”
Weight	Approx.15 lbs
Accessories (Included)	Measuring cup, measuring spoon
Capacity	max.21 3/4 oz./620g of bread flour / min.14 3/4 oz./420g of bread flour

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Panasonic®

1. TROUBLESHOOTING GUIDE

1.1. TROUBLESHOOTING CHART

Note :

Causes of unsuccessful baking can be roughly divided into user-side problems and bread maker problems. Most of the causes are user-side problems. Accordingly, it is very important to obtain detailed information from customers on their conditionsof using the bread maker and specify the cause. / When checking the main body, perform the simplified "FUNCTION QUICK CHECK TEST PROCEDURE MODES".

1.1.1. Symptom : Baking is not sufficient. Too-light baking color

	Cause	Remedy
User-side problems	1. Did not add sugar or sugar quantity was insufficient. 2. Incorrect selection of baking color.	1. Put prescribed quantity of sugar. 2. Select correct baking color.
Bread maker problems	1. Cord disconnection (no LCD indication) 2. Fuse operation (no LCD indication) 3. Fuse defects (no LCD indication) 4. Temperature sensor disconnection (LCD indicates H01.) 5. Heater defects / (Normal about 104 Ω : 240 V, Normal about 96 Ω : 230V) 6. PC board defects	1. Replace the cord. 2. Replace the fuse. 3. Replace the fuse. 4. Replace the temperature sensor. 5. Replace the heater. 6. Replace the PC board.

1.1.2. Symptom : Too dark baking color

	Cause	Remedy
User-side problems	1. Too much sugar 2. Incorrect selection of baking color	1. Reduce sugar quantity. 2. Select correct baking color.
Bread maker problems	1. Temperature sensor defects (Normal about 27k Ω : 25°C) 2. PC board defects (When it is not normal as a result of the "FUNCTION QUICK CHECK TEST".)	1. Replace the temperature sensor. 2. Replace the PC board.

1.1.3. Symptom : No bread rising Insufficient rising

	Cause	Remedy
User-side problems	1. Incorrect measuring of flour 2. Incorrect measuring of water 3. No yeast added or incorrect measurement of yeast 4. Inactive yeast 5. Insufficient kneading at a high atmospheric room temperate (approximately 30°C or higher) 6. Incorrect flour type 7. Used old flour stored for a long time. 8. Incorrect amount of flour and water 9. Did not add sugar or sugar quantity was insufficient. 10. Too much salt or salt quantity was insufficient. 11. No kneading blades attached	1. Correctly measure flour using a scale. 2. Correctly measure water using a measurin 3. Correctly measure yeast and then add. 4. Purchase a new one and store it sealed in t refrigerator. 5. Use at 15 to 25°C ambient temperature. 6. Use extra-strength flour (high protein.) 7. Use new flour and store it sealed in the refr 8. Observe the amount mentioned in the cook 9. Observe the amount mentioned in the cook 10. Observe the amount mentioned in the coo 11. Correctly set the kneading blades.
Bread maker problems	1. Temperature sensor defects (Normal about 27k Ω : 25°C) 2. PC board defects (When it is not normal as a result of the "FUNCTION QUICK CHECK TEST") 3. Kneading blade does not turn	1. Replace the temperature sensor. 2. Replace the PC board. 3. See Symptom : Kneading blade does not tu Abnormal sound while kneading.

1.1.4. Symptom : Too much rising of bread

	Cause	Remedy
User-side problems	1. Too much yeast 2. Too much flour 3. Use at high elevations (1000m or more)	1. Reduce yeast. 2. Observe the amount mentioned in the cook 3. Reduce yeast.

1.1.5. Symptom : Inside, the bread is hollow.

	Cause	Remedy
User-side problems	1. Too much water 2. Too little flour 3. Too much tightening of the connector at the back of the bread pan	1. Reduce water. 2. Observe the amount mentioned in the cook 3. Do not tighten the connector too much.
Bread maker problems	1. Insufficient gas let-out resulting from defective kneading blade rotation. / Defect caused by the bread pan's mounting shaft unit defects	1. Replace the mounting shaft unit.

1.1.6. Symptom : Wet bread bottom or dented bread's side faces

	Cause	Remedy
User-side problems	1. Leaving of the bread in the bread pan	1. Take out the bread soon after baking is cor

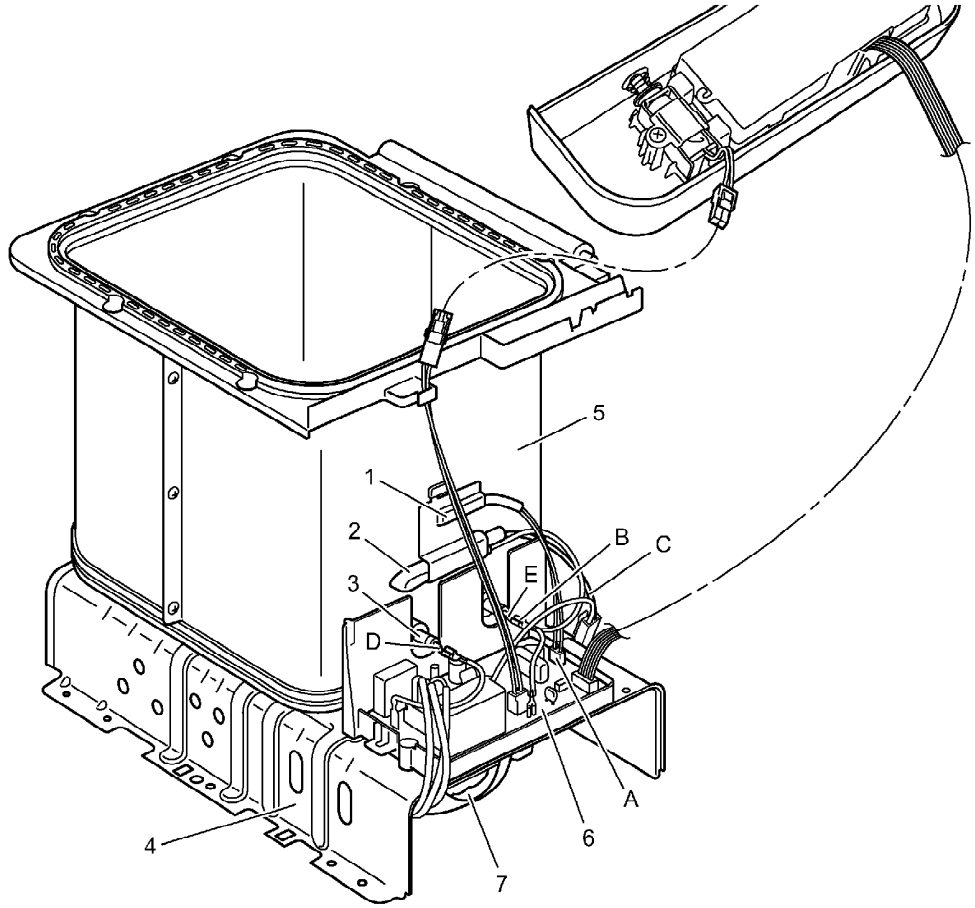
1.1.7. Symptom : Kneading blade does not turn. Abnormal sound while kneading

	Cause	Remedy
Bread maker problems	1. Bearing defects in the bread pan 2. Insufficient kneading due to a belt 3. Motor defects (Normal resistance: See CHECK POINT)	1. Replace the mounting shaft unit. 2. Replace the belt. 3. Replace the motor

1.1.8. Symptom:Dry yeast does not drop from Yeast dispenser.

	Cause	Remedy
Effect caused by static electricity	1. Static electricity could cause a small amount of dry yeast to be left in the dispenser.	Wipe the inner walls of the dispe with a wet cloth. After the inside dispenser dries, put the yeast in dispenser and see if it still sticks inner walls of the dispenser. Ifit doesn't, static electricity has bee removed. You can use the bread normally.
Bread maker problems	Check the operation of the solenoid and yeast dispensing chute in Motor operation test . 1. The solenoid operates correctly, butthe chute closes and opens irregularly. 2. The motor runs, but the solenoid does not run. 3. A replaced solenoid does not run.	1. Confirm the operation of the yeast dispensi or lever and repair or replace the broken part necessary. 2. Replace the solenoid. 3. Replace the PC Board Assembly.

1.2. CHECK POINT



No.	Parts Name
1	Temp. sensor (Between tab (A); approx. 27k Ω : 25°C)
2	Temp. fuse (Between (B)-(C); 0 Ω)
3	Heater (Between (D)-(E); approx. 25 Ω
4	Angle
5	Heater Case Ass'y
6	P.C. Board B Ass'y
7	Motor / White-Red:approx. 30 Ω / White-Blue: approx. 29 Ω

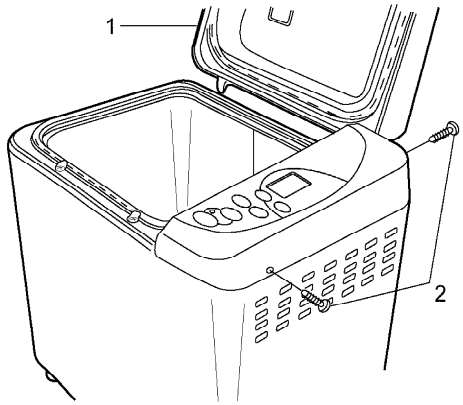
2. DISASSEMBLY PROCEDURE

Note:
The assembly procedure is the reverse of the disassembly procedure

2.1. Removal of PCB (A) and Solenoid

1. Remove the two screws on the front rear corner which secures the control panel. (Fig.1)

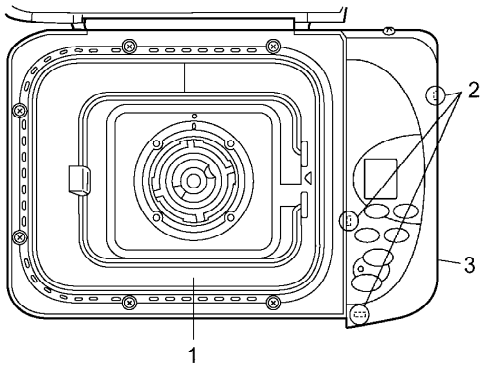
Fig.1



No.	Parts Name
1	Top Lid
2	Screw

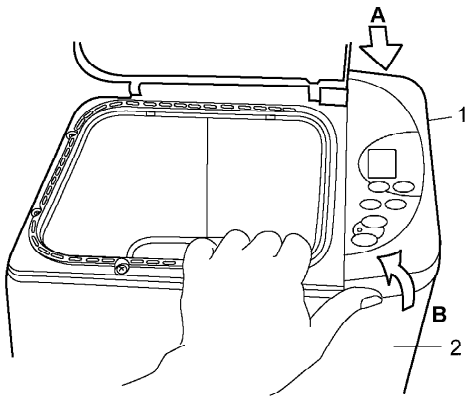
2. Move front control panel towards the rear A and lift off B carefully. (Fig.2 & Fig.3)

Fig.2



No.	Parts Name
1	Heater case
2	Tabs
3	Control panel

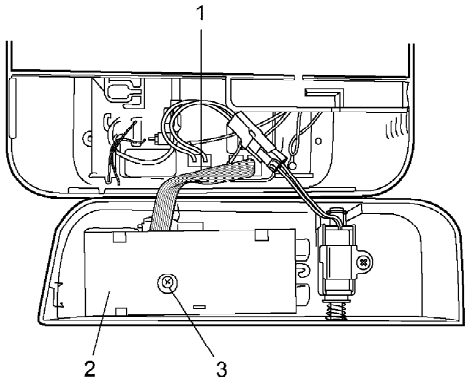
Fig.3



No.	Parts Name
1	Control panel
2	Body

3. Carefully disconnect the PCB cover assembly. / Remove the one screw which secures PCB cover assembly. (Fig.4)

Fig.4

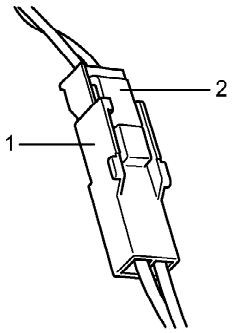


No.	Parts Name
1	Flat cable
2	PCB cover
3	Screw

Removal of Positive Lock connector

The positive lock connector is a specialty designed loose free connector. / To remove this connector, pull the plug and the socket by pressing an extruded lever in the center of plug.(Fig.5)

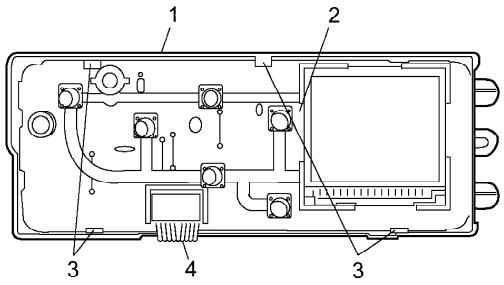
Fig.5



No.	Parts Name
1	Positive lock connector
2	Extruded lever

4. Remove the PCB cover assembly by lifting up from the right side.
5. To separate the PCB from the cover assembly, bend back the four holding tabs while lifting out the PCB. (Fig.6)

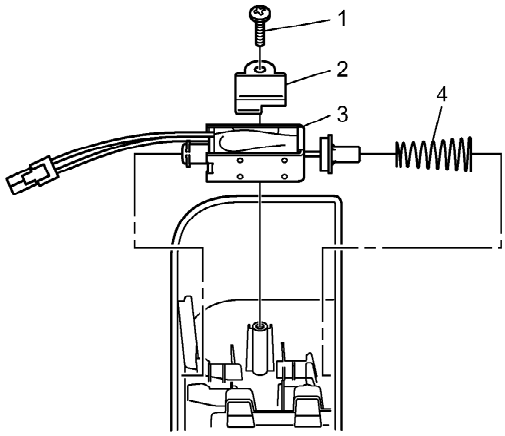
Fig.6



No.	Parts Name
1	PCB Cover
2	PCB-(A)
3	Tabs
4	Flat cable

6. Remove the screw of Solenoid holder plate, and Solenoid and Spring A are detached. (Fig.7)

Fig.7



No.	Parts Name
1	Screw
2	Solenoid holder plate
3	Solenoid
4	Spring A

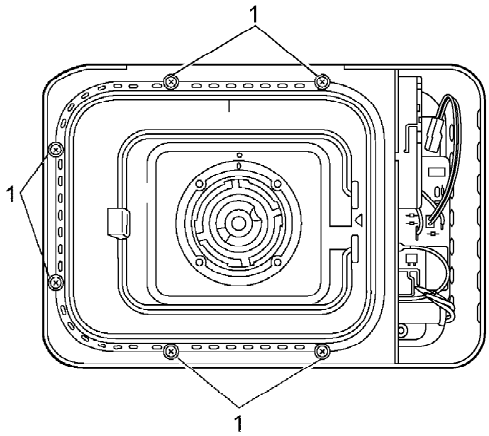
2.2. Remove of PCB (B)

Note:
Please detach Control panel and Top lid to the start, and remove the connector connection of lead wires.

Before turning the body upside down, remove the kneading blade and bread pan.

1. Remove the six screws which secure the heater case from the sides. (Fig.8)

Fig.8

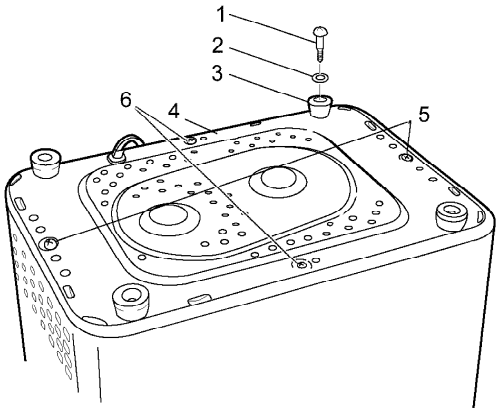


No.	Parts Name
1	Screw

2. Turn the body upside down and remove the four mounting screws in order to remove the feet. (Fig.9)

3. Remove the four bottom plate mounting screws in order to remove the Bottom plate. (Fig.9)

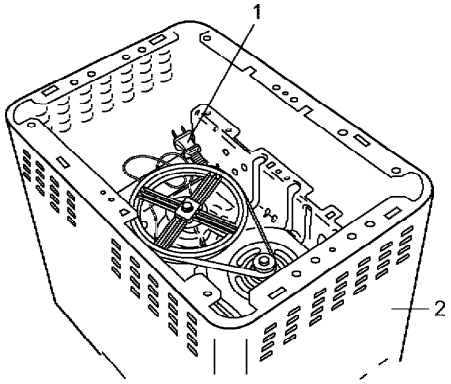
Fig.9



No.	Parts Name
1	Screw
2	Washer
3	Rubber foot
4	Bottom plate
5	Screw (Wide pitch thread)
6	Screw (Normal thread)

4. Pull the body upward to remove the heater case. (Fig.10)

Fig.10



No.	Parts Name
1	Power cord
2	Body

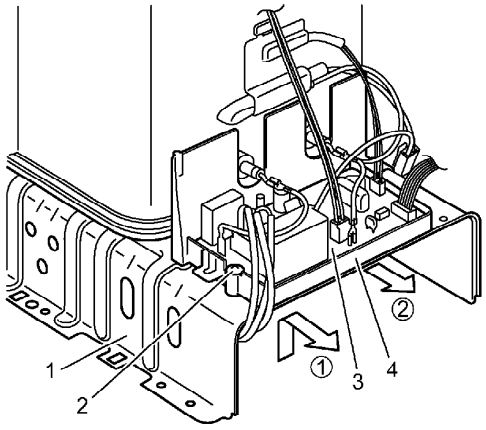
5. Pull out and disconnect the connector on the circuit board. (Fig.11)

Removal of Positive Lock connector
The positive lock connector is a specialty designed loose connector. / To remove this connector, pull the lead wire by pressing an extruded lever in the center of receptance terminal.

6. Remove the screw.

7. Remove the PCB holder assembly. (Fig.11)

Fig.11



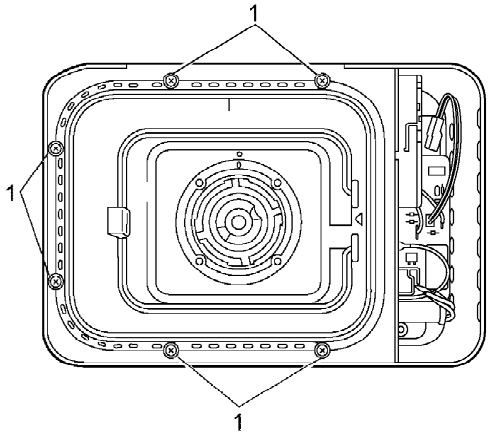
No.	Parts Name
1	Angle
2	Screw
3	PCB-(B)
4	PCB holder

2.3. Bottom plate, and body Disassembly

Note:
Please detach Control panel and Top lid to the start, and remove the connector connection of lead wires.

1. Remove the six screws which secure the heater case from the sides. (Fig.8)

Fig.8

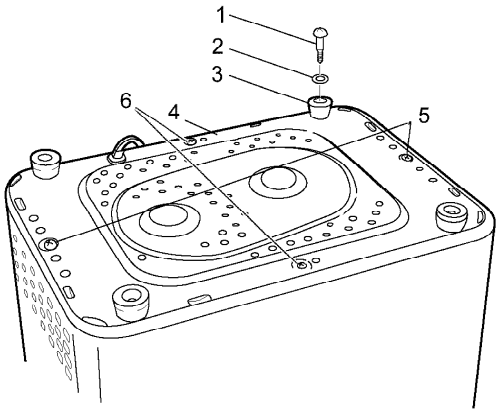


No.	Parts Name
1	Screw

2. Turn the body upside down and remove the four mounting screws in order to remove the feet. (Fig.9)

3. Remove the four bottom plate mounting screws in order to remove the Bottom plate. (Fig.9)

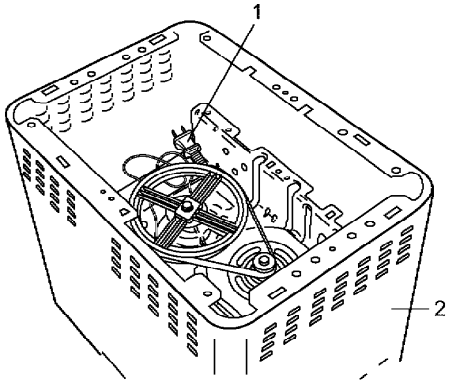
Fig.9



No.	Parts Name
1	Screw
2	Washer
3	Rubber foot
4	Bottom plate
5	Screw (Wide pitch thread)
6	Screw (Normal thread)

4. Pull the body upward to remove the heater case. (Fig.10)

Fig.10

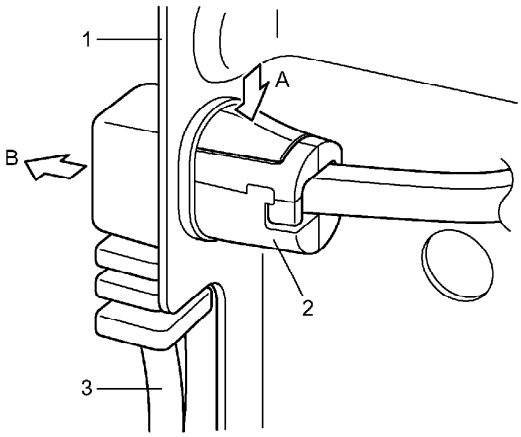


No.	Parts Name
1	Power cord
2	Body

2.4. Power cord

1. Disconnect the power cord connectors.
2. Push the cord bushing A and push out B. (Fig.12)

Fig.12

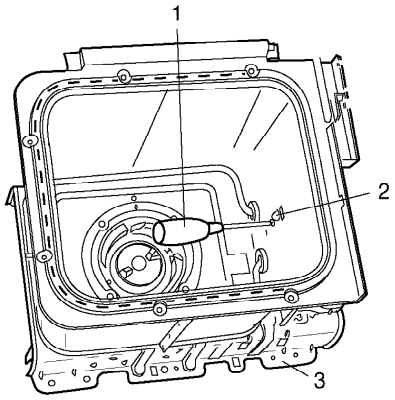


No.	Parts Name
1	Angle
2	Cord bushing
3	Power cord

2.5. Temperature sensor (& fuse) assembly

1. Remove the sensor mounting screw. (Fig.13)
2. Pull out and disconnect the CN1, CN2, CN4, heater terminal connector (black lead wires) and power cord connector.

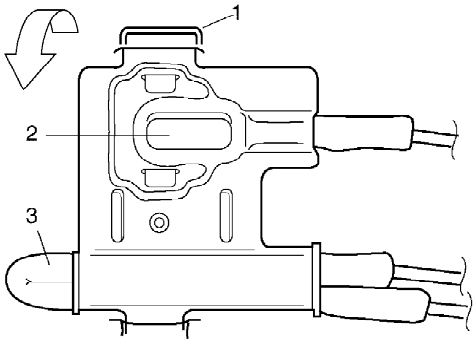
Fig.13



No.	Parts Name
1	(+) Screw (short) driver
2	Sensor
3	Angle

3. Remove the temperature plate from Heater case. (Fig.14)

Fig.14



No.	Parts Name
1	Heater case (Insertion portion)
2	Sensor
3	Temp. fuse

2.6. Top lid

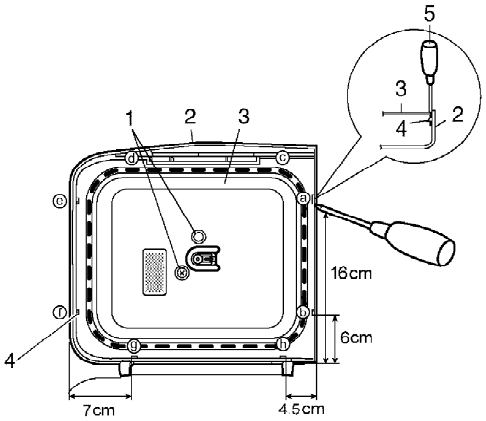
1. Remove the screws which secure the left side of hinge.

2.7. Inner lid

1. Remove the two screws which secure the inner lid.

2. Remove the eight tabs which secure the inner lid by using minus screwdriver. / The removing order recommends (a) → (b) → (c) → (d) → (e) → (f) → (g) → (h).(Fig.15)

Fig.15

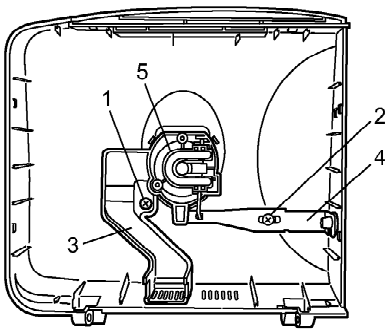


No.	Parts Name
1	Screw
2	Top lid
3	Inner lid
4	Tabs (a) ~ (h)
5	(-) Screw driver

2.8. Yeast dispenser chute, Yeast dispenser and Lever.

1. Remove Yeast dispenser chute. (Fig.16)
2. Remove one screw which secure Yeast dispenser (w/steam vent).
3. Remove one screw which secure Lever.

Fig.16

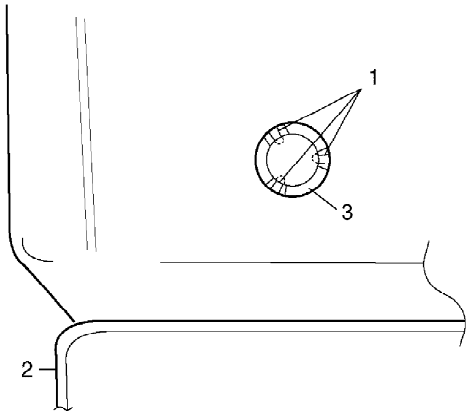


No.	Parts Name
1	Screw(for Yeast dispenser)
2	Screw(for Lever)
3	Steam vent (Yeast dispenser)
4	Lever
5	Yeast dispenser chute

2.9. Heater

1. Remove the two heater terminal disconnect.
2. Press the heater bobbin B (two) from outside the heater case. (Fig.17)

Fig.17



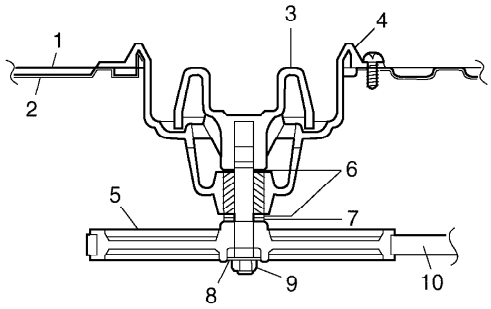
No.	Parts Name
1	Three tabs
2	Angle
3	Heater bobbin B

3. Remove the screw which secure heater bobbin A and remove the heater. / Assembly instruction: Reset the three tabs.

2.10. Belt, Pulley and Connector lower (Fig.16)

1. Remove the belt.
2. Remove the nut and the pulley B.
3. Remove the U-ring and pull out the connector (lower) from the heater case side.

Fig.18



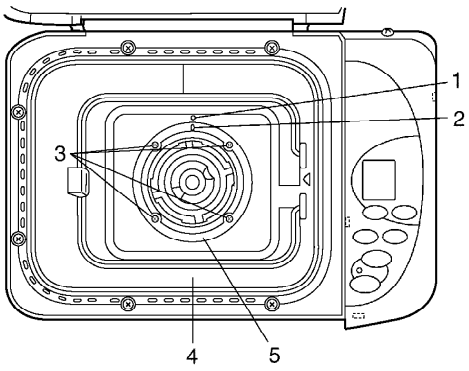
No.	Parts Name
1	Heater case
2	Angle
3	Connector (lower)
4	Heater case base
5	Pully B (for 5 ribs Belt)
6	Motor washer A
7	U-ring
8	Lock washer
9	Nut
10	Belt (5 ribs/wide type)

Note:
Belt, Pully B and Pully A(with motor) of this model use a wide type to improve the durability of the belt. / There is no interchangeability mutual with parts of the previous models. / Please note that never making a mistake in the use of eachpart, when exchange parts.

2.11. Heater case base

1. **Belt and Pully B are detached beforehand.**
   Assembly instruction: / The position of each Set Mark must be matched.
2. **Remove the four screws which secure the heater case base, and remove the heater case base. (Fig.19)**

Fig.19

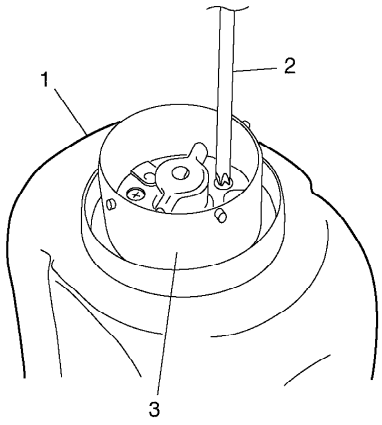


No.	Parts Name/Mark
1	Set Mark [Circle]
2	Set Mark [Square]
3	Screw
4	Heater case
5	Heater case base

2.12. Bread pan, Mounting shaft unit

1. Turn the bread pan upside down, remove the three screws and remove the mounting shaft unit. (Fig.20)

Fig.20



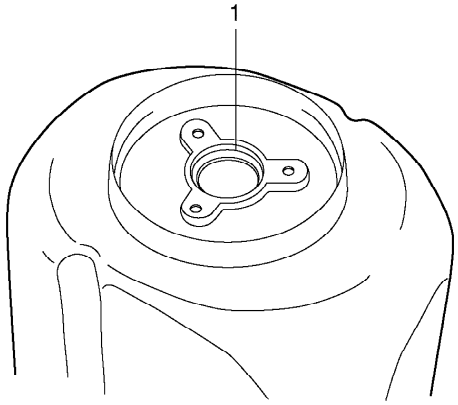
No.	Parts Name
1	Bread pan
2	(+) Screw driver
3	Mounting shaft unit

2. Remove the rubber seal.

2.12.1. ASSEMBLY INSTRUCTIONS

1. First place the rubber seal over the shaft opening on the bread pan as shown in the figure. (Fig.21)

Fig.21

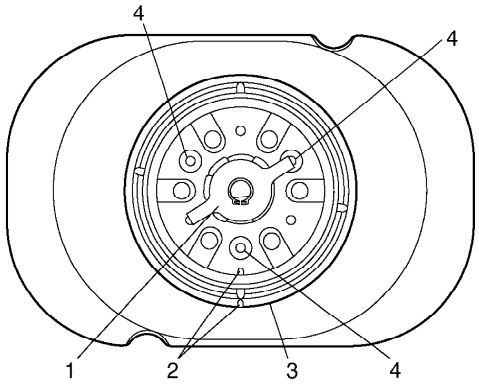


No.	Parts Name
1	Packing (Rubber seal)
2	Screw hole *Note1

***Note1: The Screw hole before the screw is tightened is a straight hole without the tap.**

2. Install and align Set mark of the mounting shaft and the bread pan. (Fig.22)

Fig.22



No.	Parts Name/Mark
1	Connector (upper)
2	Set mark
3	Mounting shaft unit
4	Screw hole

3. Insert screws and tighten.

Caution :

Do not forget to insert the rubber seal when assembling.
Also be sure not to twist this seal during assembly.
When replacing the shaft mounting unit, be sure to use a new rubber seal (Packing) and three new screws.
The curing agent of the loose prevention is given to an unused screw for the repair exchange.

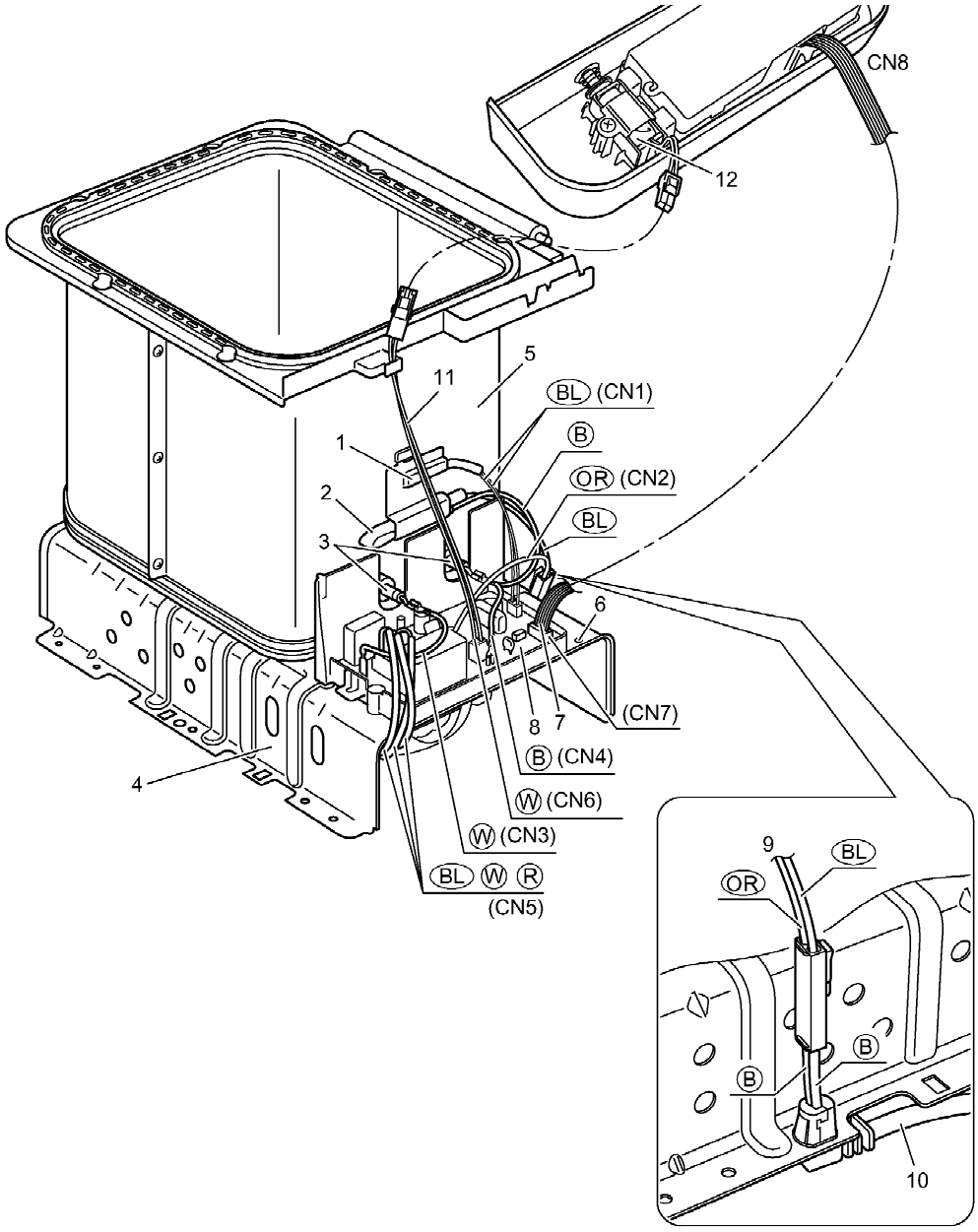
3. SCHEMATIC DIAGRAM

No.	Parts Name
1	Sensor
2	Temp. Fuse (184°C)
3	Heater 550W
4	Motor
5	Solenoid
6	P.C. Board-B
7	P.C. Board-A

4. WIRING CONNECTION DIAGRAM

No.	Parts Name
1	Power cord
2	Heater
3	Lead wire B (white)
4	Kneading motor
5	P.C.B. (A)
6	Flat cable
7	P.C.B. (B)
8	Sensor (W/Fuse)
9	Solenoid
10	Lead wire A(white)

No.	Color
21	Orange
22	Blue
23	Black
24	Yellow line



Symbol	Color
[OR]	Orange
[B]	Black
[BL]	Blue
[W]	White
[Y/G]	Yellow/Green
[BR]	Brown
[R]	Red

No.	Parts Name
1	Temp. senser
2	Temp. fuse
3	Heater
4	Angle
5	Heater Case A'ssy
6	Screw
7	Flat cable (to CN8)
8	P.C.B (B)
9	Fuse wire
10	Power cord
11	Lead wire B
12	Solenoid

5. CAUTIONS AND CHECKING AFTER ASSEMBLY

5.1. Cautions

1. Securely tighten the wiring screws and connect the positive lock connectors and other connectors. Double-check to see if they are all tight in position. Check the thermal fuse and thermistor in particular very cafefullyto avoid unnecessary fusing or malfuntion
2. Do not disconnect and reconnect any connector by holding the lead wire that might otherwise be broken.

5.2. Checking after assembly

After assembly, check for any water leakage, the insulation resistance, the dielectric strength and the performance with power applied.
Insulation resistance: Shall be 2M Ω or more when measured with a 500 VDC megger. (Measuring point: Between the 2 plug pins to the heater case and the heater sheath.) / Function check Shall be test according to "6. FUNCTION QUICK CHECK TEST PROCEDURE" (Initial test mode).

6. FUNCTION QUICK CHECK TEST PROCEDURE

6.1. Quick check of the circuit board (LCD display test)

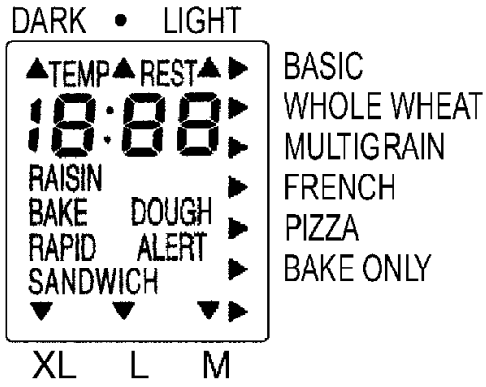
Note
Before beginning the troubleshooting procedure, perform the following quick check of the circuit board to determine whether or not the circuit board is faulty. / Follow the procedure below. If there are no problems and all of the functionsoperate correctly, the circuit board assembly can be considered to functioning properly.

Note:
With the exception , however, of motor operation, and temperature control for rising and baking.

6.1.1. Initial test mode

1. **Insert the power cord into an electrical outlet while simultaneously pressing all three of the "SELECT", "MENU", and "TIMER" pads. / If the circuit board isfunctioning properly, the initial test mode will be displayed as shown.**
2. **Form this mode, you can proceed to the following performance check functions. To cancel, press the "Start/Stop" pad.**

Initial test mode



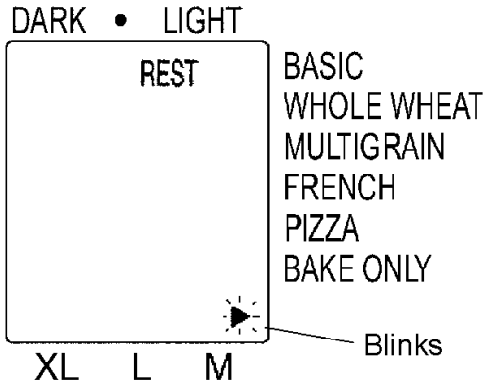
6.2. Function performance confirmation test

Note:
Before troubleshooting, use the following procedure to perform the function performance check and refer to the “CHECK POINT” to find the locations of the malfunctions and carryout the appropriate correction measures.

6.2.1. Motor operation test

1. **Form the Initial test mode (6.1.1), press the "MENU" pad once.**
2. **The LCD display will indicate as shown, and the operation LED (Red) will light as shown by fig Motor operation testLCD .**
3. **The yeast dispensing chute will open for one second.**
4. **The motor will begin operation in the order shown by fig Motor operation test table.**
5. **To return to Initial test mode (6.1.1), press "Start/Stop" pad once.**

Motor operation test LCD



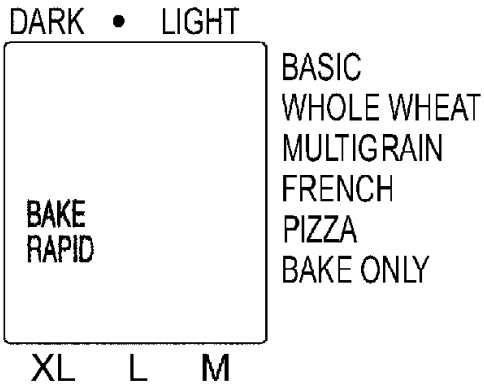
Motor operation test table

1	Forward (clockwise) revolution for 1.0 seconds.	2 times repeat
2	1.0 seconds off.	
3	Continuous forward (clockwise) revolution.	
4	Stop for ten minute after, and initial test mode will light up.	

6.2.2. RISE mode confirmation test.

1. From the Initial test mode, press the "TIMER" pad once.
2. The LCD indication shown in will appear, and the operation LED (Red) will light up.
3. Next, the temperature will be adjusted at relay current flow ratio of 3.2/32 (10 percent) in order to maintain a bread case temperature of approximately 95°F (35.0°C). / Inorder to measure the rising temperature of the Bread pan thermometer. / Allow the unit to sit in this condition for at least approximately one hour, check the temperature in the bread pan with a mercury thermometer. / The unit is functioning properlyif the temperature is between 88°F (31°C) and 102°F (39°C).
4. To return to Initial test mode, press "Start/Stop" pad once.

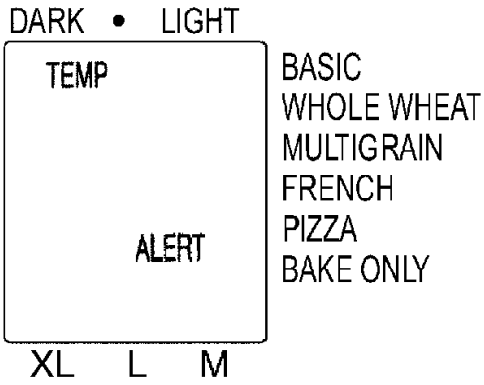
RISE mode confirmation test LCD



6.2.3. BAKE mode confirmation test

1. Form the Initial test mode (6.1.1), press the "SELECT" pad once.
2. The LCD indication shown in BAKE mode confirmation test LCD will appear, and the operation LED (Red) will lightup.
3. The heater will be heated at relay current flow ratio of 32/32 (100 percent). When the 329°F (165°C), the display will return to the initial test mode, after about 7 minutes.
4. To return to Initial test mode (6.1.1), press "Start/Stop" pad once.

BAKE mode confirmation test LCD



7. BAKING PROGRAMS

Note:

- The duration of each process is only approximate and will vary according to the ambient temperature.
- The following time is when the timer is not used. (The availability to choose the timer is indicated with a circle (O) in the “Timer” column.)
- There will be keep-warm of up to 60 minutes after the baking is complete until the STOP pad is pressed, for all BAKE options. The

keep-warm is not available for the DOUGH option and the BAKE ONLY option.

- For Bake Raisin & Dough Raisin options, there will be a break of 3 minutes during the kneading process to add dried fruits and nuts.

7.1. BAKE Options

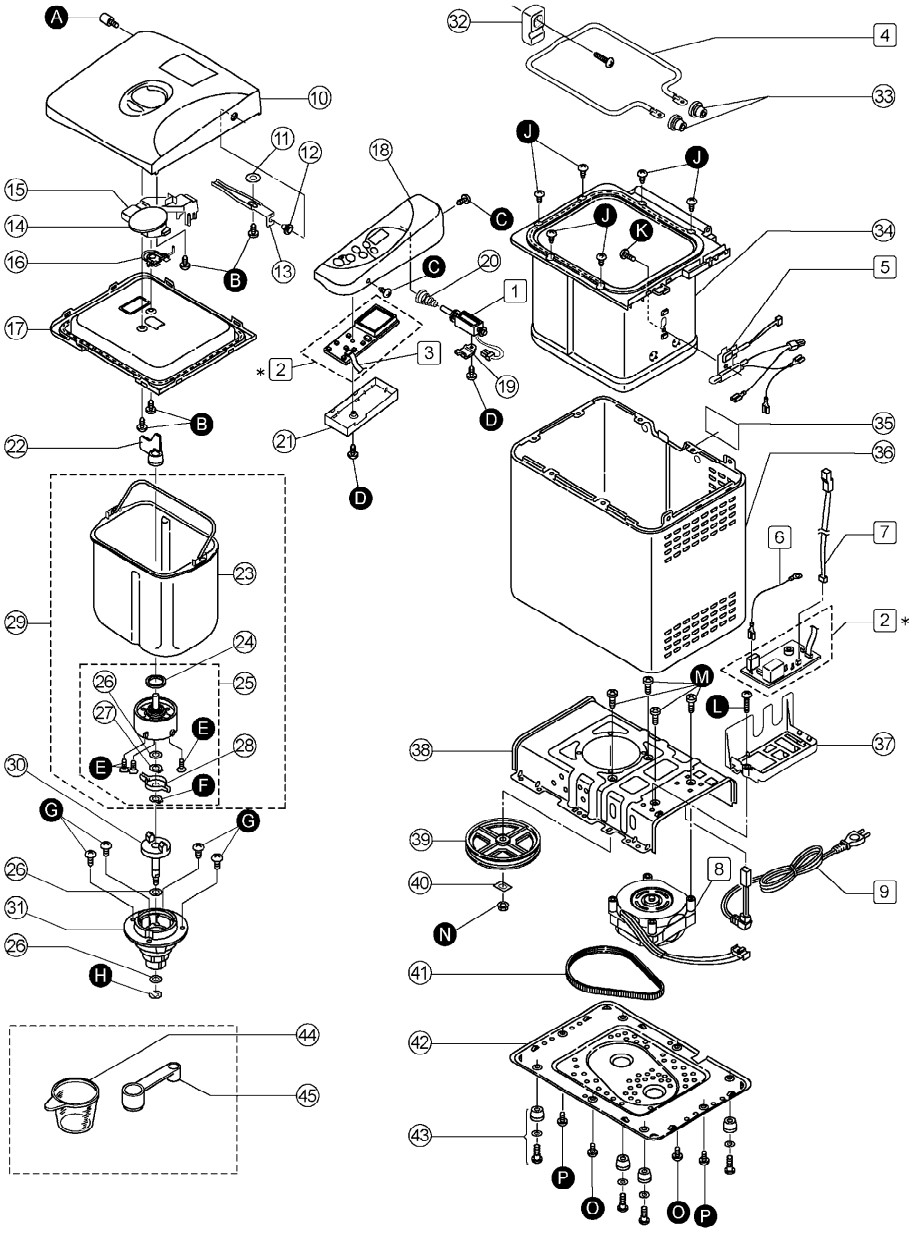
		Basic Bake / Basic Bake Sandwich	Basic / Bake Rapid	Basic / Bake Raisin	Whole Wheat / Bake / Whole Wheat / Bake Raisin / Multigrain Bake	Whole Wheat / Bake Rapid	Whole Wheat / Bake Raisin	French Bake	I
Process	Rest	30 ~ 60 min.	—	30 ~ 60 min.	60 ~ 90 min.	15 min.	60 ~ 90 min.	40 min. ~ / 1 hr. 55 min.	
	Knead	15 ~ 30 min.	15 ~ 20 min.	15 ~ 30 min.	15 ~ 25 min.	15 ~ 25 min.	15 ~ 25 min.	10 ~ 20 min.	
	Rise	1 hr. 50 min. ~ 2 hr. 20 min.	Approx. / 1 hour	1 hr. 50 min. ~ 2 hr. 20 min.	2 hr. 20 min. ~ 2 hr. 50 min.	Approx. / 1 hour 40 min.	2 hr. 20 min. ~ 2 hr. 50 min.	2 hr. 55 min. ~ 4 hr. 10 min.	
	Bake	50 min.	35 min.	50 min.	50 min.	45 min.	50 min.	55 min.	
Total		4 hours	1 hr. 55 min.	4 hours	5 hours	3 hours	5 hours	6 hours	
Timer		O			O			O	

7.2. DOUGH Options

		Basic Dough / Basic Dough Raisin	Whole Wheat / Dough / Whole Wheat / Dough Sandwich / Multigrain Dough	French Dough	Pizza Dough
Process	Rest	30 ~ 50 min.	55 ~ 75 min.	40 min. ~ / 1 hr. 35 min.	—
	Knead	15 ~ 30 min.	15 ~ 25 min.	10 ~ 20 min.	10 ~ 15 min.
	Rise	1 hour ~ / 1 hr. 20 min.	1 hr. 40 min. ~ 2 hours	1 hr. 45 min. ~ 2 hr. 40 min.	10 ~ 15 min.
	Knead	—	—	—	Approx. / 10 Min.
	Rise	—	—	—	Approx. / 10 Min.
Total		2 hr. 20 min.	3 hr. 15 min.	3 hr. 35 min.	45 min.
Timer					

8. PARTS LOCATION (SD-YD250) (USA)

PARTS LOCATION



9. REPLACEMENT PARTS LIST (SD-YD250) (USA)

Important safety notice

Components identified by ⚠ mark have special characteristics important for safety. When replacing any of these component, use only manufacturer's specified parts.

Remark

1. Screw (XYC4+CF10) with a washer supplied from KAD can be used instead of combining Ref. No. L & R.

Ref. No.	Part No.	Part Name & Description	Remarks
1	ADA21A115	Solenoid	⚠
2	ADR10A134-0S	P.C.Board Ass'y	⚠120V W/Flat cable
3	ADP10A115	Flat cable	⚠
4	ADA22A115	Heater	⚠120V(insulator color /White)
5	ADA11A107	Temp. sensor(Thermistor)	⚠W/Temp.fuse
6	ADP11-120	Lead wire A	⚠(White for solenoid)
7	ADP97A107	Lead wire B	⚠(White for heater)
8	ADA10A134	Kneading motor	⚠120V(W/Pully A of 5 ribs)
9	ADA24A107	Power cord Ass'y	⚠
10	ADD01A115-W	Top lid	
11	ASD878-108-W	Washer A	
12	ASD194-108-K	Rubber cushion	
13	ADD22A115	Lever	
14	ADD04A115-T	Yeast dispenser cover	
15	ADD03A115-C	Yeast dispenser	
16	ASD849-108	Yeast dispenser chute	
17	ADD02A115	Inner lid	
18	ADA07A134-WS	Control panel	
19	ASD525-108-W	Solenoid holder plate	
20	ASD850-108-W	Spring A	
21	ADT03A115	P.C.B. cover	
22	ADA04A105	Kneading blade B	
23	ADA12R132-0S	Bread pan	
24	ASD191U103-K	Packing	
25	ADA29A115	Mounting shaft unit	
26	AMX28H-L50	Motor washer A	
27	AMX13B-451	Wave washer	
28	ASD863-102-W	Connector upper	
29	ADA12R132	Bread pan Ass'y	No.23-28 Set
30	ADE97A107	Connector lower	
31	ADE98A137	Heater case base	Common use to ADE98A115
32	ADE09A107	Heater bobbin A	
33	ASD452-108-K	Heater bobbin B	
34	ADA16A115-0S	Heater case	
35	ADY01A134	Rating plate	
36	ADB01A115-W	Body	
37	ADB10A107	P.C.B. holder	
38	ADE01A115	Angle	
39	ADF05R140	Pulley B	for 5 ribs belt
40	ASD867-100-W	Lock washer	
41	ADF01R140	Belt	
42	ADB02A115	Bottom plate	
43	ADA28A107	Rubber foot	
44	ADD14A103	Measuring cup	
45	ASD911U112BK	Measure spoon	
A	ADJ15A107	Screw	

Ref. No.	Part No.	Part Name & Description	Remarks
B	XTT4+10BFC	Screw	
C	ADJ06A121	Screw	
D	XTB4+14B	Screw	
E	ASD934U103	Screw	W/lock glue. Use for repair.
F	XUB8V	C-clip	
G	ADJ17A115	Screw	
H	XUE6FT	U-clip	
I	XTT4+18HFN	Screw	
J	ADJ03A121	Screw	
K	XTT4+8FFN-S	Screw	
L	XTT4+20F	Screw	
M	ASD938-101-D	Screw	
N	ADJ16A107	Nut	
P	ADJ01A115	Screw	
O	ASD881-100BZ	Screw	
	ADZ50A134	Operating Instructionns	W/Menu
	ADZ01A134	Individual carton	
	ADZ47A115	Carton filler	

10. PACKAGING (SD-YD250) (USA)

PACKAGING

No.	Parts Name
1	Protection board
2	Carton filler (Upper)
3	Measuring Spoon
4	Measuring cup
5	Lid protection sheet
6	Kneading blade B
7	Bread pan
8	Unit
9	Plug
10	Power cord
11	Operating Instruction & Recipes
12	Individual carton
13	Carton filler (Lower)
14	Plug protection sheet

11. MAIN PARTS CHANGED FROM PREVIOUS MODEL

Parts	Changes	
	SD-YD250	YD-205/YD20 or YD200
1. Belt	5 ribs / Width: 8.0 mm	4 ribs / Width: 6.4 mm
2. Pulley B	Width of ditch for belt: 9.6 mm	Width of ditch for belt: 8.0 mm
3. Pulley A / (This part has been press-fit to the motor axis.)	5 ribs	4 ribs

Remarks

1. **Parts for SD-YD250 shown in the table are not interchangeable with those parts of earlier models.**
2. **Parts shown in table are not interchangeable with earlier models. However, if all three parts (Belt, Pulley and Kneading motor) are exchanged together, those parts can be used with the SD-YD205/ Y020, YD200.**